



MIRAGEL ALBICOCCA 14

Hot process gelatin for with a delicate apricot flavour. You can use to create a protective veil to preserve natural bright colours of fruit and to prevent early browning. Freeze-stable, guaranteed clean-cut results. You can also choose liquid version, suitable for spraying machine application and available in a wide range of flavours.

PRODUCT DETAILS

COD 01030290

CLAIMS

DIRECTIONS FOR USE

MIRAGEL _____ 1000 g
water _____ 200 g

Heat while stirring to boiling point; apply the hot jelly on cakes by brush. The jelly can be remelted several times adding the water lost by evaporation. Do not overheat.

TECHNICAL DENOMINATION

fantasy confectionery product for imparting shining aspect to pastries. Semifinished product.